

# a Magnificent Cookbook

*Recipes for Princess Aurora Fans  
(Sleeping Beauty)*





# A Magnificent Cookbook

Recipes for Princess Aurora Fans (Sleeping Beauty)

by Kolby Moore



Kolby Moore © 2022



# Copyright Notes

All rights reserved. In part or full, this publication cannot be distributed, reproduced, recorded, photocopied, or transmitted by any means. If you desire to share this content, you must seek prior permission from the author. Beware, the author will not be held responsible for your interpretation of this content. However, it is fair to say that the content written herein is accurate.



# To my lovely readers

Would you like to get the latest updates, releases, and discounts that will save you money? Connect it with me today. This is our way of appreciating your effort in reading the book. Please kindly fill out the subscription. You will be instantly added to our list of those that received everything first. This includes books you might be interested in. Do not worry about spam, as we will only send you the information you need.



## Subscribe to our Newsletter!

Subscribe to our newsletter and stay updated.



Subscribe

<https://kolby.subscribemenow.com>





# Table of Contents

## Introduction

### Chapter 1: Drinks to Get the Party Started!

1. Princess Aurora's Cocktail

2. Maleficent Cocktail

3. Prince Phillip Cocktail

4. Pink Lemonade

5. Fauna's Drink

6. Skumps Wine

7. The Bard's Drink

8. Ginger Schnapps

9. Turmeric Tea Latte

### Chapter 2: Starters and Main Courses

10. Ham Leg

11. Roast Turkey

12. Turkey Gravy

13. Salad Bed

14. Roasted Brussels Sprouts

15. Toasted Beetroots

16. Steak

17. Roasted Sweet Potatoes

18. Hash Browns

19. Meatballs

20. Gravy

21. Mashed Potatoes

22. Chicken Wings

23. Pinwheel Pasta Salad

24. Lotus Stem Curry

### Chapter 3: Desserts

25. Rice Puddings

26. Sugar Donuts

27. Meringue

28. Purple Pink Biscuits

29. Chocolate Popcorn

30. Blue Icing Cake

## Conclusion

## Biography





# Introduction



Do you love Sleeping Beauty? Are you a fan of Princess Aurora and Maleficent? Do you wish to throw the ultimate Sleeping Beauty party? If the answer is yes, then you have come to the right place.

This cookbook gives you 30 recipes that are perfect for your party. There are drinks, starters, main courses and desserts to pick from.

You can make them for your guests as you catch the movie once more.

Let's go!

# Chapter 1: Drinks to Get the Party Started!



# 1. Princess Aurora's Cocktail



Symbolic of Princess Aurora's pink dress, here is a cocktail that will help you kick start the party.

**Serving Size: 1**

**Cooking Time: 10 minutes**

**Ingredients:**

- 1 ounce grapefruit liqueur
- 1 ounce vanilla vodka
- 4 ounces lemonade
- 1 cherry
- Ice cubes

**Instructions:**

Add the grapefruit liqueur, vanilla vodka, lemonade, cherry and ice cubes to a shaker and shake for 30 seconds.

Serve and enjoy.

## 2. Maleficent Cocktail



This cocktail is perfect for serving all Maleficent fans at your party.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- 3 ounces black vodka
- 1 ounce lime juice
- 1 ounce sugar syrup
- Ice cubes
- Lemon slice

**Instructions:**

Add the black vodka, lime juice, sugar syrup and ice cubes to a glass and mix.

Serve with a lemon slice and enjoy.



### 3. Prince Phillip Cocktail



Here is a woody cocktail recipe that would surely be a hit with Prince Phillip.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- 1 ounce rum
- 1 ounce dark rum
- 1 tablespoon spiced rum
- 1 teaspoon aniseed liqueur
- 1 ounce lime juice
- 1 cup pineapple juice
- 1 tablespoon bitters
- 1 teaspoon grenadine
- 2 mint leaves

**Instructions:**

Add the rum, dark rum, spiced rum, aniseed liqueur, lime juice, pineapple juice, bitters and grenadine to a jug and mix.

Pour into glasses, sprinkle the mint leaves and serve.

## 4. Pink Lemonade



This is the perfect pink drink for your party.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- ½ cup watermelon, chopped
- ½ cup sugar
- ½ cup lemon juice
- 4 cups cold water

**Instructions:**

Add the watermelon, sugar, lemon juice and cold water to a jug and mix.

Serve and enjoy.



## 5. Fauna's Drink



If you love Fauna, then you will love trying out this recipe.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- 1 ounce ginger ale
- 1 ounce sugar syrup
- 4 ounces lemonade
- Ice cubes

**Instructions:**

Add the ginger ale, sugar syrup, lemonade and ice cubes to a glass, mix and serve.

## 6. Skumps Wine



The kings drank wine, sang and danced around the banquet table.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- 2 oranges, sliced
- 1 cup wine
- 1 cup strawberries, apples and peaches, chopped
- 1 cup brandy
- 2 cups lemonade
- Ice cubes

**Instructions:**

Add the oranges, wine, strawberries, apples, peaches, brandy, lemonade and ice cubes to a jug and mix.

Serve and enjoy.



## 7. The Bard's Drink



The bard likes his drinks sweet! Here is what he toasted with.

**Serving Size: 4**

**Cooking Time: 10 minutes**

**Ingredients:**

- 1 quart grape juice
- 1 cup honey
- 1 1-inch ginger knob, chopped
- 2 cinnamon sticks
- 1 rosemary sprig

**Instructions:**

Add the grape juice, honey, ginger knob, cinnamon sticks and rosemary sprig to a pan and boil. Strain, cool and serve.



## 8. Ginger Schnapps



King Stefan would approve of this delicious drink. It is perfect for serving all grownups at your party.

**Serving Size: 1**

**Cooking Time: 5 minutes**

**Ingredients:**

- 2 ounces vodka
- 1 ounce ginger liqueur
- 1 ounce lemon juice
- ¼ teaspoon honey
- ¼ teaspoon ginger, chopped
- 1 teaspoon cinnamon powder
- 1 teaspoon nutmeg powder
- Ice cubes

**Instructions:**

Add the vodka, ginger liqueur, lemon juice, honey, ginger, cinnamon powder, nutmeg powder and ice cubes to a shaker and shake for 30 seconds.

Serve and enjoy.



## 9. Turmeric Tea Latte



As we know, Sleeping Beauty loves to sleep! This is a classic drink that is served before bedtime and aids with better sleep.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 1 cup milk
- $\frac{1}{4}$  teaspoon turmeric powder
- $\frac{1}{4}$  teaspoon cinnamon powder
- $\frac{1}{2}$  teaspoon vanilla extract
- 1 teaspoon honey

**Instructions:**

Add the milk to a saucepan and add the turmeric powder, cinnamon powder, vanilla extract and honey. Then, boil. Cool and serve or serve warm.

## Chapter 2: Starters and Main Courses



## 10. Ham Leg



King Stefan sang Skumps in front of a buffet spread. This ham recipe is perfect for serving at your party.

**Serving Size: 4**

**Cooking Time: 45 minutes**

**Ingredients:**

- 10 lb. bone-in ham, cooked
- 20 whole cloves
- ½ cup water
- ½ cup butter
- ½ cup honey
- ¼ teaspoon cinnamon powder
- 1 tablespoon garlic, mashed

**Instructions:**

Add the bone-in ham to a tray and use a sharp knife to make cuts all over it.

Pierce the whole cloves into diagonals.

Roast in a preheated 375-degree Fahrenheit oven for 45 minutes.

Add the water, butter, honey, cinnamon powder and garlic to a saucepan and boil.

Remove the ham from the oven and pour the mixture all over it.

Roast it for a further 30 minutes.

Slice, serve and enjoy.



## 11. Roast Turkey



There was a roast turkey on the table placed over a bed of salad.

**Serving Size: 4**

**Cooking Time: 45 minutes**

**Ingredients:**

- ¼ lb. butter
- 1 lemon, juiced and zested
- 1 teaspoon thyme leaves
- 10 lb. turkey
- 1 Spanish onion, halved
- 2 whole garlic pods, halved
- Salt and pepper to taste

**Instructions:**

Add the butter and lemon juice and zest to a bowl and mix.

Place the turkey on a platter and apply the mixture all over it.

Add the Spanish onion, thyme leaves and whole garlic pods inside the cavity and sprinkle salt and pepper.

Roast it in a preheated 320-degree Fahrenheit oven for 2 hours.

Crank up the heat to 400 degrees Fahrenheit and roast for 20 minutes.

Cool, slice and serve with the gravy.



## 12. Turkey Gravy



This gravy will go perfectly with the turkey.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup turkey pan drippings
- 2 cups chicken broth
- 1 teaspoon thyme, chopped
- 1 teaspoon sage, chopped
- Salt and pepper to taste

**Instructions:**

Add the butter and flour to a pan to make a roux.

Add the turkey pan drippings, chicken broth, thyme, sage, salt and pepper and whisk.

Boil for 2 minutes and serve.



## 13. Salad Bed



The turkey was served on a bed of leafy green salad. You will love this recipe.

**Serving Size: 4**

**Cooking Time: 20 minutes**

**Ingredients:**

- ¼ cup walnuts
- 2 ounces goat cheese
- 2 cups ice berg lettuce leaves
- 1 cup radicchio, sliced

**Instructions:**

Add the ice berg lettuce leaves to a platter and sprinkle the walnuts, goat cheese and radicchio over them.

Serve and enjoy.



## 14. Roasted Brussels Sprouts



King Stefan loves greens! There was a big bowl of Brussels sprouts next to the turkey. This dish is soft and yummy!

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 2 lb. Brussel sprouts
- 2 tablespoons oil
- Salt and pepper to taste

**Instructions:**

Add the oil, Brussels sprouts, salt and pepper to a baking tray. Then, roast in a preheated 400-degree Fahrenheit oven for 30 minutes.

Serve and enjoy.



## 15. Toasted Beetroots



There was also a bowl of beetroots on the table in front of the king.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 8 small beetroots
- 3 tablespoons oil
- Salt and pepper to taste
- 1 tablespoon thyme leaves, chopped

**Instructions:**

Add the oil to a pan and toss in the small beetroots. Then, toss till brown.

Add to a tray and sprinkle salt and pepper.

Sprinkle the thyme leaves. Then, bake in a preheated 375-degree Fahrenheit oven for 15 minutes.

Serve and enjoy.



## 16. Steak



This recipe is perfect for you to serve your guests at your dinner party.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 2 lb. steak
- 2 tablespoons butter
- 1 tablespoon garlic, minced
- 1 rosemary sprig
- 1 tablespoon oil
- Salt and pepper to taste

**Instructions:**

Add the butter, garlic, rosemary sprig, salt and pepper to a bowl and mix.

Add the steak to a skillet and apply the oil over it.

Pour the butter mixture on top and roast it to your preferred level of doneness.

Slice, serve and enjoy.



## 17. Roasted Sweet Potatoes



This dish is easy to make and tastes wonderful. It is perfect for your party dinner.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 2 lb. sweet potatoes, chopped
- 2 tablespoons coconut oil
- Salt and pepper to taste
- 1 teaspoon cumin powder

**Instructions:**

Add the sweet potatoes to a tray and drizzle the coconut oil over them.

Season with the salt, pepper and cumin powder.

Roast in a preheated 400-degree Fahrenheit oven for 30 minutes.

Serve and enjoy.



## 18. Hash Browns



Here is a quick hash browns recipe that you can make to serve your guests at your party.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 2 potatoes, shredded
- 1 small onion, chopped
- $\frac{1}{4}$  cup flour
- 1 egg
- Oil for frying
- Salt and pepper to taste

**Instructions:**

Add the potatoes, small onion, flour, egg, salt and pepper to a bowl and mix.

Add oil to a pot to heat.

Make 4-5 patties using the mixture and fry till golden.

Serve and enjoy.



## 19. Meatballs



Here is an easy and delicious meatball recipe to try out.

**Serving Size: 4**

**Cooking Time: 45 minutes**

**Ingredients:**

- ½ cup breadcrumbs
- ½ cup milk
- 1 egg
- ¼ cup cheese, grated
- 1 teaspoon oregano
- 1 lb. pork, cooked and minced
- 1 tablespoon oil
- Salt and pepper to taste

**Instructions:**

Add the breadcrumbs, milk, egg, cheese, oregano, salt and pepper to a bowl and mix.

Add the pork and combine.

Make 10-12 meatballs using the mixture.

Pour the oil over a hot skillet.

Roast the meatballs.



## 20. Gravy



Can't have meatballs without gravy!

**Serving Size: 4**

**Cooking Time: 40 minutes**

**Ingredients:**

- 1 onion, chopped
- 1 tablespoon garlic, chopped
- 1 cup tomato puree
- 1 cup chicken broth
- ½ cup milk
- Salt and pepper to taste
- 2 tablespoons coriander, chopped
- 3 tablespoons butter

**Instructions:**

Add the butter to a pan and sauté the onion and garlic till brown.

Pour the chicken broth and tomato puree and simmer.

Add the milk, salt, pepper and coriander and simmer for 5 minutes.

Serve and enjoy.



## 21. Mashed Potatoes



Meatballs and gravy are best served with mashed potatoes. You will love this easy and yummy mashed potato recipe.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 5 lb. potatoes
- 2 tablespoons garlic, minced
- 5 tablespoons butter
- 1 cup milk
- 4 ounces cream cheese
- 2 tablespoons chives, chopped
- Salt and pepper to taste

**Instructions:**

Add the potatoes to a pot of boiling water to soften.

Mash the potatoes until they turn creamy.

Add to a bowl along with the garlic, butter, milk, cream cheese, salt and pepper and mix till combined.

Sprinkle the chives and serve.



## 22. Chicken Wings



Pretty sure Maleficent would love to gorge on these spicy chicken wings.

**Serving Size: 4**

**Cooking Time: 45 minutes**

**Ingredients:**

- 10-12 chicken wings
- 5 tablespoons butter
- 1 cup flour
- 1 teaspoon paprika
- 1 egg
- 1 tablespoon garlic powder
- Salt and pepper to taste

**Instructions:**

Add the egg, salt and pepper to a bowl and whisk.

Add the flour, garlic powder and paprika to a plate and combine.

Dip the chicken wings in the egg mixture and roll them in the flour mixture.

Add them to a baking tray and apply the butter all over them.

Roast them in a preheated 425-degree Fahrenheit oven for 30 minutes.

Serve and enjoy.



## 23. Pinwheel Pasta Salad



As we know, Princess Aurora pricked her finger on a pinwheel and fell asleep. This pinwheel pasta salad is perfect for your party.

**Serving Size: 4**

**Cooking Time: 40 minutes**

**Ingredients:**

- 6 ounces pinwheel pasta, cooked al dente
- 1 cup broccoli florets, chopped
- ½ cup corn
- 1 tablespoon garlic, chopped
- 1 tablespoon vinegar
- 2 tablespoons oil
- 2 ounces cheddar cheese, grated
- 2 ounces ham, sliced
- 1 cup cherry tomatoes, halved
- 1 tablespoon parsley, chopped
- Salt and pepper to taste

**Instructions:**

Add the broccoli florets, pinwheel pasta, corn, ham and cherry tomatoes to a bowl and toss.

Mix the garlic, vinegar, oil, cheddar cheese, salt, pepper and parsley and drizzle the mixture over the salad and serve.



## 24. Lotus Stem Curry



If you are looking for a filling option, then here is a simple and delicious curry recipe to try out.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 1 cup lotus stems
- 2 potatoes, chopped
- 1 onion, chopped
- 2 tomatoes, pureed
- 1 tablespoon oil
- 1 teaspoon turmeric powder
- 1 teaspoon curry powder
- Coriander to sprinkle
- Salt to taste

**Instructions:**

Add the oil to a pan and toss in the onion to sauté.

Add the potatoes and lotus stems and roast.

Pour the tomatoes and season with the turmeric powder, salt and curry powder. Then, cook till soft.

Sprinkle coriander and serve.

# Chapter 3: Desserts



## 25. Rice Puddings



The table was set for King Stefan, and it included sweet treats like this pudding.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 3 cups whole milk
- 1 cup white rice, cooked
- $\frac{1}{4}$  cup sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  cup raisins

**Instructions:**

Add the whole milk and white rice to a pot and boil.

Add the sugar, vanilla extract, cinnamon and raisins and combine.

Cool, serve and enjoy.



## 26. Sugar Donuts



These donuts will light up your party!

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 3 teaspoons yeast
- 2 tablespoons warm water
- ½ teaspoon sugar
- 3 cups flour
- 1 cup warm milk
- 2 ounces butter
- 3 egg yolks
- 1 cup powdered sugar

**Instructions:**

Add the yeast, warm water and sugar to a bowl and rest till frothy.

Add the flour, warm milk, butter and egg yolks and mix.

Make a firm dough and form 4-5 roundlets from the dough.

Using a cookie cutter, cut out a small circle from the center of each roundlet.

Bake in a preheated 375-degree Fahrenheit oven for 30 minutes.

Cool, sprinkle the powdered sugar and serve.



## 27. Meringue



Meringue is delicious and great to look at. This recipe is perfect for you to try out.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 4 egg whites
- 1 cup sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  teaspoon cream of tartar
- 2 teaspoons pink food color

**Instructions:**

Add the egg whites, cream of tartar and sugar to a bowl and whisk till fluffy stiff peaks form.

Add the vanilla extract and pink food color and fold.

Add a tablespoon of the mixture on a lined tray and bake in a preheated 375-degree Fahrenheit oven for 20 minutes.

Serve and enjoy.



## 28. Purple Pink Biscuits



These purple cookies will remind you of Princess Aurora's dress!

**Serving Size: 4**

**Cooking Time: 45 minutes**

**Ingredients:**

- 2 cups butter
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups flour
- 2 teaspoons baking powder
- 2 teaspoons purple food color

**Instructions:**

Add the butter and sugar to a bowl and whisk.

Add the eggs, vanilla extract and purple food color and mix.

Add the flour and baking powder and make a soft dough.

Make small circles using the dough and place them on a lined tray.

Bake in a preheated 375-degree Fahrenheit oven for 20 minutes.

Serve and enjoy.



## 29. Chocolate Popcorn



You are sure to have the best time revisiting the movie while munching on this treat!

**Serving Size: 4**

**Cooking Time: 20 minutes**

**Ingredients:**

- 2 quarts popcorn
- 1 cup sugar
- $\frac{1}{4}$  cup cocoa powder
- $\frac{1}{2}$  cup butter
- 1 teaspoon vanilla extract

**Instructions:**

Add the sugar, cocoa powder and vanilla extract to a bowl and mix.

Add the butter to a pan and melt.

Add the sugar mixture and mix.

Pour it over the popcorn and mix.

Serve and enjoy.



## 30. Blue Icing Cake



This is the famous cake in the movie! That's right, Princess Aurora's blue birthday cake.

**Serving Size: 4**

**Cooking Time: 30 minutes**

**Ingredients:**

- 1 3-layer vanilla cake
- 3 cups sugar
- $\frac{1}{4}$  cup butter
- 2 teaspoons vanilla extract
- 2 tablespoons milk
- 2 teaspoons blue food color

**Instructions:**

Add the sugar and butter to a bowl and whisk till fluffy.

Add the vanilla extract, milk and blue food color and fold.

Apply a layer of the cream between the layers of the cake followed by one all around it.

Slice, serve and enjoy.



# Conclusion

I thank you for choosing this cookbook and hope you had a good time reading it.

Sleeping Beauty is a fun movie to catch with your family and friends. You can serve them these delicacies inspired by the movie to the best experiences.

Feel free to switch out the recipes and come up with your signature dishes.

Bon Appetite!



# Biography

After decades of serving up deliciously home-cooked southern meals from his momma's kitchen, Kolby thought it was time to move into the mainstream. Born in one of the Southern states, Kolby encountered food from immediate and extended family members. Sundays were always a time to look forward to as his momma, aunts, and other family members would cook up a storm in the backyard.

Kolby, who worked in a restaurant as a server, soon worked his way up the ranks to become a sous chef with incredible skills and an eye for unique ingredients. Today, he has combined his love for food and interior décor to create an elegant ambiance that encourages you to eat and love it.

As mentioned, his food career started at his momma's house, but working at the restaurant was the final nail in the coffin. Since opening his first restaurant, Kolby is dedicated to ensuring that customers have a tingling-sweet sensation long after leaving the restaurant.

Today, Kolby is the proud owner of a 3-star Michelin restaurant and has taken southern dishes to a whole new level. He has plans to open up more restaurants in the future, but the man is aiming for more accolades in the food industry while developing skills suitable for it.



## Afterword



Did you like my book? I pondered it severely before releasing this book. Although the response has been overwhelming, it is always pleasing to see, read or hear a new comment. Thank you for reading this and I would love to hear your honest opinion about it. Furthermore, many people are searching for a unique book, and your feedback will help me gather the right books for my reading audience.

*Thanks!*

***Kolby Moore***